

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Pablo Matallana

**Appellation** DO Lanzarote

**Locality** San Bartolomé

**Climate** Atlantic

**Varieties** 70% Malvasía, 30% Diego

**Soil** Volcanic ash over clay

**Elevation** 280 meters

**Vine Age** 80 years

**Pruning** En Vaso

**Farming** Practicing organic

**Production** 70 cases (6pk)

**Vinícola Taro**

*Pet Nat 2018*



VINÍCOLA TARO

**Pablo Matallana** is a young, forward-thinking winemaker based on the Canary island of Tenerife. Through organic viticulture and thoughtful winemaking, Pablo seeks to showcase different grape varieties and the unique terroir of the Canaries. Pablo studied enology at the highly respected Polytechnic University of Valencia, and after graduation he worked in both Chile and Priorat before returning to Tenerife to pursue his own project. He made his first wine in 2015 from a recuperated old vineyard in Tenerife. In 2018, he bottled his first wines from neighboring Lanzarote under the name **Vinícola Taro**. Taro is named for the small stone structures within vineyards where growers take shade and shelter.

**Lanzarote** has a markedly different landscape than Tenerife, since it is the closest to Africa of the seven island chain and dramatically more arid. The highest elevation point is only 670 meters, dotted with smaller volcanoes instead of one very tall peak, as is the case for Tenerife and Gran Canaria. The majority of vineyards Pablo is working with are in the central part of Lanzarote, near Timanfaya National Park. The island sees only 18 days of rain per year on average, with a total of about 6 inches, making grape cultivation very difficult. Coupled with the intensely hot and dry trade winds known as the Calimas, vines are typically planted in *hoyos* (walled holes) or *zanjas* (trenches) dug in the ground for protection. Due to a period of major volcanic activity in the 1700s, vines must grow through one meter of volcanic ash (locally known as *picón*) to reach water in the underlying clay.

Pablo's **Pet Nat** sparkling cuvée is made from old-vine **Malvasía** and **Diego** grown in *zanjas* in a vineyard named "La Florida" located in central Lanzarote. The grapes were hand-harvested on August 1st, destemmed and pressed into steel tank, where they underwent a cold soak to settle and rack off the must (solids) before native yeast fermentation in tank, and bottled just before fermentation ended (ancestral method). The wine was bottle conditioned for 9 months and disgorged the following May. This bubbly is bone-dry, citrusy-zippy, lean and fresh.